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CLAIMS

What is claimed is:

1. A method of preparing vegetable matter for inclusion in commercial packeted pet food, which includes the steps of:

treating the vegetable material with sodium metabisulfite; dehydrating the vegetable matter, such that its relative water activity is lower than about 0.40;

coating the treated vegetable matter with humectant material;

wherein said humectant material is selected from a group consisting of: a mixture of sorbitol, glucose and glycerol; a mixture of vegetable oil, glucose and glycerol; animal tallow.

- 2. The method of claim 1, wherein the humectant is animal tallow.
- 3. The method of claim 2, wherein said animal tallow is added to said vegetable matter at a rate sufficient to make up between 1% by mass and 10% by mass of said coated vegetable material.
- 4. The method of claim 3, wherein said animal tallow is added to said vegetable matter at a rate sufficient to make up between 4% by mass and 8% by mass of said coated vegetable material.
- 5. The method of any preceding claim, wherein the animal tallow is derived from beef and/or from poultry.
- 6. The method of claim 1, wherein said humectant material comprises a mixture of sorbitol, glucose and glycerol.
- 7. The method of claim 6, wherein the relative proportion of sorbitol, glucose and glycerol in said mixture is approximately 1:1:1.
- 8. The method of claim 7, wherein the mixture of sorbitol, glucose and glycerol is added to said vegetable matter at a rate sufficient to

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make up between 1% and 10% by mass of said coated vegetable material.

- 9. The method of claim 8, wherein the mixture of sorbitol, glucose and glycerol is added to said vegetable matter at a rate sufficient to make up between 3% and 5% by mass of said coated vegetable material.
- 10. The method of claim 1, wherein said humectant material comprises a mixture of sorbitol, glucose and vegetable oil.
- 11. The method of claim 10, wherein the relative proportion of sorbitol, glucose and vegetable oil in said mixture is approximately 1:1:1.
- 12. The method of claim 11, wherein the mixture of sorbitol, glucose and vegetable oil is added to said vegetable matter at a rate sufficient to make up between 1% and 10% by mass of said coated vegetable material.
- 13. The method of claim 12, wherein the mixture of sorbitol, glucose and vegetable oil is added to said vegetable matter at a rate sufficient to make up between 3% and 5% by mass of said coated vegetable material.
- 14. The method of any of claims 10 to 13, wherein said vegetable oil is sunflower oil.
- 15. The method of any preceding claim, wherein said vegetable matter consists of one or more items selected from the group comprising carrots, green beans, peas, pumpkin, cabbage, and tubers.
- 16. The method of claim 15, wherein said vegetable matter is a blend of diced carrots and diced green beans.

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17. Vegetable matter, for inclusion in a commercial packeted pet food, prepared via a method according to any preceding claim.

18. A commercial packeted pet food, including vegetable matter prepared via a method according to any preceding claim.